

**Ingredients for Sweet Tea Syrup:**

1 cup strongly brewed Shangri La Iced Tea,  
any flavor

1-1/2 tsp cornstarch

1/2 cup sugar



**Notes:** Makes 3/4 cup syrup. To brew Shangri La Iced Tea for making syrup, steep one *friendly filter pack* in 10 ounces of hot water. You will need 8 ounces (one cup) to make the syrup, some evaporation while steeping will occur. Allow to steep until tea is cool, making a very concentrated, very strong cup of tea.

**Directions:**

1. Dissolve cornstarch in tea thoroughly.
2. In a saucepan, over medium heat, combine sugar with tea-cornstarch mixture.
3. Cook and stir until mixture is thickened and gently bubbling, 10-15 minutes. Remove from heat and allow to cool. Mixture thickens as it cools.
4. Drizzle syrup over ice cream and enjoy!